

## SWEET

Calamansi chiboust (light mousse), pistachio meringue biscuit, raspberry cream, fresh raspberry (GF) 16

Bitter dark chocolate tart, salted butterscotch, crème fraiche 16

Japanese cheesecake, black sesame cream, yuzu curd, sesame praline (GF) 16

\*Vegan option available upon request

## CHEESE

### Pyengana Cheddar

Matured in a traditional cheese cloth in a cave like environment for approximately 12 months to develop a rich, bold flavour with earthy characteristics

### Fourme d'Ambert

A tall, cylindrical cow's milk cheese from Ambert and Montbrison, matured in old railway tunnels. It has a soft, dense texture with blue veining and a powdery grey-blue rind. Mild and creamy, it leaves a pleasant blue mold aftertaste.

### Coal River Farm Triple Cream Brie

The ultimate creamy brie. Robust, full flavour, full of cream with a snowy rind. As it matures mottling will be its thing and that is when it is truly at its creamiest best.

### Tongola Bloom

This goat's cheese features a white, bloomy rind, which encases the soft, creamy textured cheese. A unique and mild flavour.

### La Cantara Tom Al Vino

Semi-hard cheese soaked in local Tasmanian red wine. The washed curd gives it a sweet, fruity, and nutty flavour, with hints of Pinot Noir from the rind and a touch of earthiness from the natural rind.

All cheese served with pickled baby figlets, quince puree and poppyseed and Lovage crackers

1 cheese 18 / 2 cheese 28 / 3 cheese 38 / 4 cheese 48 / 5 cheese 58

# WELCOME TO THE SHED

The original Shed was built on The Mt Nassau property in the early 1900's and met with its demise in the 1967 bushfires.

Rathbone Cottage (circa 1820) and the Homestead (circa 1830) were saved and are still used today as our Cellar Door and a private residence.

Built in the original shed's place was the shearing and tractor shed. This shed was used by the Hanigan family for both shearing sheep and mechanical work for the property.

In 2021 work began on "The Shed" Restaurant, which has been built in exactly the same footprint as the shearing and tractor shed. Many of the table bases have been built with timber from the Hanigan's shearing shed.

We hope you enjoy your dining experience.

Derwent  
E S T A T E W I N E S



Seeded sourdough with sea salt butter (1pc) 3

## TO START

Natural Boomer Bay oysters;  
with Lemon (GF) 7 each  
strawberry mignonette (GF)  
perilla & tobiko

Trio of Boomer Bay oysters 20

Leek, Redbank mustard, Pyengana Dairy cheddar arancini  
(GF/V) (1pc) 7

Mount Zero olives, chilli, bay leaf, rosemary (GF/V+) 8

## SMALL

Coal River Blue cheese roasted mushroom, wild rocket, sherry  
vinaigrette, Korean chilli salami 24

Smoked salmon rilette (pâté), pickled bread 25

Green asparagus, Tongola goat curd mousse, pickled walnut,  
passionfruit, honey roasted walnut (contains gelatine) 24

Sweet, spicy lemon tempeh, pickled daikon, spring onion (V+) 22

Grilled Stanley octopus, herb dressing, cashew cream, orange  
emulsion, fried capers (GF) 26

Kingfish carpaccio, redcurrant vinaigrette, red radish, poppy  
seed, fresh redcurrant (GF) 26

GF = Gluten Free

V = Vegetarian

V+ = Vegan

O = Option

Our menu is designed for sharing...

## LARGE

Pan roasted Blue Eye trevalla, gnocchetti sardi (sardinian  
pasta), caponata, saffron broth 45

Miso glazed cauliflower, charred silverbeet, tahini dressing, wild  
rice furikake (GF/V+) 36

Thai 7-spice roast duck breast, nashi pear and apple salad,  
coriander sweet chilli vinaigrette, red curry glazed cashew (GF) 44

Twice-cooked Scottsdale pork belly, fish sauce caramel, pickled  
vegetables (GF) 40

## SHARED LARGE (SERVES 2)

The Shed's 12-hour Dorper Lamb shoulder (GF) Served with  
your choice of any 2 side dishes 99

## SIDES

Crispy pink eye potatoes, black garlic aioli, pickled shallot  
(GF/V) 15

Fennel roasted pumpkin, Redbank mustard & lemon  
vinaigrette, pumpkin seed dukkah (GF/V+) 15

Charred greens, wattleseed salsa verde, almonds (GF/V+) 16

Roast beets, caramelised balsamic, pickled Westerway  
blackberries, soy feta, lemon oil (GF/V+) 15

Please note: A 10% surcharge applies to the total bill every Saturday & Sunday.

A 15% surcharge applies to every public holiday.

Thank you for your understanding